



ST JOHN'S COLLEGE

PRIVATE FUNCTION MENU

Please choose either three or six canapés to complete your selection

Hot served canapés

Vegetarian/Vegan

Glamorgan sausage with home-made brown sauce

Allergens: G wheat / M / MU / SU / E

Spiced paneer and aubergine skewers, green chutney

Allergens: M / SU / N

Artichoke, spinach and sweet potato tortilla, olive tapenade

Allergens: SU / E

Pesto polenta with red pepper ketchup (VG)

Allergens: SU

Fish

Seared scallop, creamed squash and Iberica black pudding

Allergens: MOL / M

Tandoori tiger prawn, yellow Dal tadka

Allergens: CRU / MU / M

Thai red mussel skewers with lime

Allergens: MOL / F / SU

Sardine on sour dough, steeped red onion and caper

Allergens: F / G (wheat, rye) / SU

MEAT

Pickled walnut and smoked cheddar sausage rolls

Allergens: G (wheat, barley) / E / N (walnuts) / SU

Braised beef cheek and chestnut mushroom feuilleté

Allergens: C / SU / G (wheat) / E

Moroccan spiced duck filo parcel, tamarind sauce

Allergens: G (wheat) / SU / MU

Tandoori chicken skewers with green chutney

Allergens: M / MU / SU

Allergen guide

C – Celery, G – Gluten, CRU – Crustaceans, E – Eggs, F – Fish, L – Lupin, M – Milk, MOL – Molluscs,
MU – Mustard, N – Nuts, P – Peanuts, SE – Sesame, SU – Sulphur Dioxide S – Soya
(V) – Vegetarian (VG) – Vegan

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed. We can cater for most dietary requirements if we are advised at least two weeks before your event. Please note food is prepared in an environment where nuts are present. All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible. Description/allergens place cards are included in the price



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Please choose either three or six canapés to complete your selection

Cold served canapés

Vegetarian/Vegan

Stilton cheesecake with fig chutney

Allergens: G (wheat, oats) / M / E

Sun-dried tomato and basil palmier (VG)

Allergens: G (wheat)

Walnut and ginger biscuit, Bramley apple puree (VG)

Allergens: G (wheat) / N (walnuts)

Truffle mushroom duxelles tartlet, madeira gel and Granny Smith apple (VG)

Allergens: G (wheat) / SU

Fish

Spiced crayfish and avocado crisp corn taco

Allergens: CRU

Smoked trout and beetroot pate, keta caviar, wholemeal toast

Allergens: F / M / G (wheat, rye)

Crisp wonton, raw tuna, black sesame, pickled pink ginger

Allergens: F / SE / G (wheat) / SU

Coronation crab, chapati, sweet pickled onion

Allergens: CRU/ SU / E / MU / G (wheat)

Meat

Shredded pastrami, cornichon and horseradish on toasted rye bread

Allergens: G (wheat, rye) / MU / SU

Goats curd and Milano salami filled profiterole, red onion gel

Allergens: G (wheat) / M / E

Roulade of poached chicken, chorizo jam

Allergens: G (wheat) / E / M

Confit duck leg, toasted brioche, carrot marmalade

Allergens: G (wheat) / SU / E / M

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Nibbles

Salt & pepper roasted nuts

Allergens: N (walnut, cashew, hazelnut, almond)

Vegetable crisps

Kalamata olives & sun-blushed tomato

Allergens: SU

Wasabi peas

Chilli bites

Allergens: G (wheat) / S

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Dinner menu 1

Starters

Shredded duck and barley cassoulet, green pistachio, prune, toasted brioche

Allergens: E / M / G (wheat, barley) / SU / C / N (pistachio)

Cream of English white onion soup, Welsh rarebit toast and toasted nigella seeds

Allergens: M / G (wheat, barley, rye) / MU / E / SU

Chargrilled octopus, roasted harissa pearl barley, basil hummus, nasturtium

Allergens: MOL / SE / SU / G (barley)

Terrine of confit rabbit, soused baby vegetables, pickled walnut ketchup

Allergens: N (walnuts) / G (barley) / SU / MU

Boullabaisse with mussels, prawns and squid, aioli

Allergens: F / MOL / CRU / MU / SU / C / E

Sweetcorn and chickpea beignet, tamarind sauce, coriander and carrot salad

Allergens: MU / SU

Date, butternut squash and goat's cheese turnover, candy beetroot, mizuna salad

Allergens: M / G (wheat) / SU

Main course

Braised rabbit leg with smoked garlic and sage, saffron and spinach orzotto, roast leek,

Romano pepper

Allergens: G (wheat, barley) / C / MU / M

Spiced chestnut crusted breast of chicken, sour cream and chive mash, cavolo nero,

girolle mushrooms, roast chicken wing sauce

Allergens: C / SU / M / N (chestnuts)

Braised shin of Beef, grain mustard and celeriac risotto, charred leek, balsamic baby beets,

gremolata

Allergens: C / SU / MU / M

Cider poached ballotine of hake, cannellini beans, mussels and kale, squid ink butter sauce,

red chicory

Allergens: F / MOL / SU / M

Fillet of plaice filled with sorrel mousse, roast topinambur, red grape, toasted almonds, butternut

squash and ginger

Allergens: F / M / E / SU / N (almonds)

Speckled lentil and root vegetable hot pot, potato and rosemary topping, sauté cabbage and

chestnut mushroom, baby turnips VG

Allergens: SU / C

Spinach and ricotta gnocchi, caponata, roast squash, almond butter sauce

Allergens: N (almonds) / M / E / SU / C

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Dinner menu 1

Desserts

Chocolate lava cake, girottine cherry puree, almond butter ice cream

Allergens: G (wheat) / N (almonds) / E / M / SU / S

Baked goats cured cheesecake, honey baked black fig, candied green pistachio

Allergens: N (pistachio) / E / M

Pear and rhubarb crumble tart, calvados crème anglaise, clotted cream

Allergens: G (wheat, oats) / E / M / SU

Carrot cake and lemon meringue roulade, blackberry sorbet

Allergens: G (wheat) / N (walnuts) / M / E

Orange and vanilla panna cotta, bitter chocolate biscotti, kiwi and pineapple salad

Allergens: G (wheat) / M / E / S

Sorbet

Pear with sweet & sour blackberries (VG)

Allergens: S / SU

Mandarin with orange crisp (VG)

Cranberry with freeze dried raspberries (VG)

Granny Smith apple & spiced crumble

Allergens: G (wheat, oats) / M

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Dinner menu 2

Starters

Searched scallops, cauliflower and buckwheat porridge, toasted almonds, Granny Smith apple gel

Allergens: MOL / M / N (almonds)

Smoked breast of wood pigeon, black pudding puree, cherry gel, red chicory

Allergens: G (wheat, barley, oats)

Chestnut mushroom pate, truffle butter, onion and madeira chutney, crisp toasts

Allergens: M / SU / G (wheat, rye)

Cocktail of Devon crab, creamed avocado, radicchio, crisp watermelon, aioli

Allergens: MU / SU / CRU / E

Pithivier of smoked vegan cheese, trompette mushroom and butternut squash, black garlic emulsion, sage oil

Allergens: G (wheat) / S / MU

Fillet of John Dory, romesco chickpeas, celeriac and chive remoulade

Allergens: C / F / E / SU / MU / N (almonds)

Main course

Braised beef shin bourguignon, smoked bacon lardons, chestnut mushrooms and button onions, potato and swede puree, baby carrots and turnips

Allergens: M / SU / C

Breast of corn-fed chicken, butterbean, chorizo and cavolo nero ragout, whipped feta, raw fennel and toasted pine kernels

Allergens: M / C / SU

Cannon and belly of lamb, caramelised parsnip, hazelnut dukkha, beetroot spaetzle, kale with lemon

Allergens: G (wheat) / E / M / SU / C / N (hazelnuts) / SE

Black truffle tortilla, violet potato and Romano peppers, Baron Bigod, roast beets and sprouts

Allergens: E / M / SU

Smoked loin of venison, beetroot and porcini tart fine, braised red cabbage, celeriac and saffron

Allergens: G (wheat) / M / C / SU

Roast tail of monkfish, lobster and seaweed ragu, squid ink linguini, apple and radish salad

Allergens: CRU / F / MOL / G (wheat) / E / M / C

Artichoke and ren onion tart tatin, whipped butterbeans, crisp figs, rocket pesto

Allergens: G (wheat) / SU

Fillet of chalk stream trout, braised lentil with brown shrimp and pancetta, butternut squash and cumin, cavolo nero, caviar butter sauce

Allergens: F / CRU / C / M / SU

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Dinner menu 2

Desserts

Warm lemon and vanilla rice pudding, saffron poached pear, pomegranate

Allergens: M / SU

Mulled candied quince, treacle sponge, anise ice cream

Allergens: G (wheat) / M / E / SU

Lemon posset, stem ginger and fennel granola, raspberry sorbet

Allergens: M / G (wheat, oats) / SU / SE

Apple frangipane tart fine, rum and raisin ice cream, rosemary caramel

Allergens: G (wheat) / N (almonds) / M / E / SU

Vegan chocolate yoghurt mousse, banana ice cream, passionfruit curd

Allergens: S

Baked chocolate tart, honey baked fig, hazelnut tuille, vanilla mascarpone

Allergens: S / M / G (wheat) / E / N (hazelnuts)

Artisan cheese

Artisan regional cheeses, peeled celery, grapes and wheat wafers

Allergens: M / SU / C / MU / G (wheat, barley, oats, rye)

Classic St John's desserts

(inc cheese, biscuits, nuts, and assorted fruit bowl)

Allergens: M / SU / C / MU / N / G (wheat, barley, oats, rye)

Cheeses can be tailored to a specific region if required or within the UK and Ireland

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We regret that we cannot offer a multiple-choice menu; guests must all have the same starter, main and sweet course and a vegetarian option, unless they have any special dietary requirements which will be catered for as necessary.

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